Sunbeam®

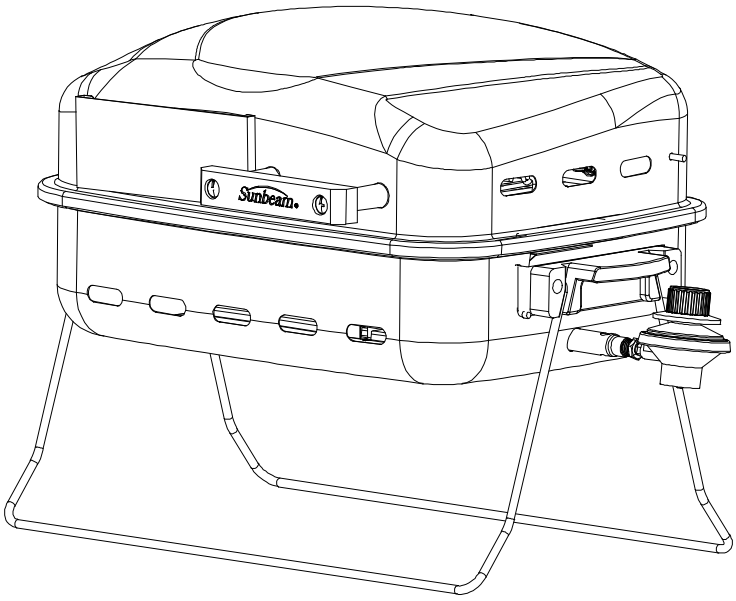
By UniFlame

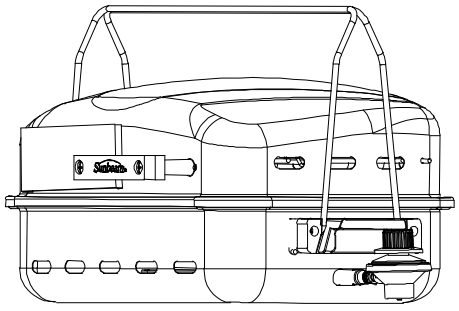
WARNING
Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment. Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.

DANGER!
DO NOT use gas grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation. *NOT* to be used in or on boats or recreational vehicles.

WARNING
Chemicals known to the state of California to cause cancer, birth defects, or other reproductive harm are created by the combustion of propane.

Model BC1712G Deluxe Portable LP Gas grill





SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. IF YOU ARE ASSEMBLING THIS UNIT FOR SOMEONE ELSE, GIVE THIS MANUAL TO HIM OR HER TO SAVE FOR FUTURE REFERENCE.

NOTE: The use and installation of this product must conform to local codes. In absence of local codes, use the National Fuel and Gas Code, ANSI Z223.1, Storage and Handling of Liquefied Petroleum Gasses, NFPA / ANSI 58 of CAN/CGA-B149.1, Natural Gas Installation Code of CAN/CGA-B149.2, Propane Installation Code.

Owner's Manual,
Model BC1712G Portable Gas Grill

Dear Valued Customer,

Congratulations on your new barbecue grill: You've made the right choice! In this manual, you will find assembly instructions, suggestions for grilling, and helpful hints, as well as guidelines for the safe operation, proper care of, and use of your grill. Our expert staff strives to provide you with an easy to assemble product. However, in the unlikely event that a part is missing or defective, please call our customer satisfaction department seven days a week at (800) 762-1142 from 8 a.m. to 5 p.m. central standard time. You also can fax your request to (847) 731-6032. When faxing, please include your name, address, model number, part needed, name of the store and where you purchased your grill. We then will ship your request as soon as possible. We appreciate and encourage customer feedback. Please contact us if you have any suggestions or comments regarding this product**.**

Best Regards,

UniFlame Corporation
Customer Satisfaction Department

Sunbeam

Owner's Manual, Model BC1712G Portable Gas Grill

IMPORTANT NOTICE: READ ALL INSTRUCTIONS PRIOR TO ASSEMBLY AND USE!

Safety First!

Read and understand all warnings and precautions prior to operating your grill.

WARNING
FOR YOUR SAFETY
If you smell gas:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **Open Lid.**
4. **If odor continues, immediately call your gas supplier or fire department.**

WARNING
FOR YOUR SAFETY

1. **DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**

2. **When cooking with oil/grease, do not allow the oil/grease to exceed 350° F (177°C). Do not store or use extra cooking oil in the vicinity of this or any other appliance.**

3. **An LP Cylinder not connected for use shall NOT be stored in the vicinity of this or any other appliance.**

DANGER

To prevent fire or explosion hazard when testing for a leak:

1. Always perform "leak test" before lighting the grill, each time the cylinder is connected for use.
2. No smoking. Do not use or permit sources of ignition in the area while conducting a leak test.
3. Conduct the leak test outdoors in a well-ventilated area.
4. Do not use matches, lighters, or a flame to check for leaks.
5. Do not use grill until any and all leaks are corrected. If you are unable to stop a leak, disconnect the propane supply. Call a gas appliance serviceman or your local propane gas supplier.

WARNING

1. This grill is for outside use only, and shall not be used in a building, garage, or any other enclosed area.
2. This grill is for use with propane gas only (propane gas cylinder not included).
3. Never attempt to attach this grill to the self-contained propane system of a camper trailer, motor home, or house.
4. Never use charcoal or lighter fluid.
5. The use of alcohol, or prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
6. Do not use gasoline, kerosene, or alcohol for lighting! The LP-gas supply cylinder must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) CFR 49 or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.
7. Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
8. Always place your grill on a hard, level surface far away from combustibles. An asphalt or blacktop surface may not be acceptable for this purpose.
9. Do not attempt to move the grill while it is lit.
10. Do not leave a lit grill unattended, *especially* keep children and pets away from grill at all times.
11. This is not a tabletop grill. Therefore, do not place this grill on any type of tabletop surface.
12. Do not use grill in high winds.

Warning

1. Do not store spare LP cylinder within 10 feet (3m) of this appliance

2. Do not store or use gasoline or other flammable liquids or vapors within 25 feet (8m) of this appliance

3. When cooking with oil/grease, do not allow the oil/grease to exceed 350° F (177°C).

4. Do not leave oil/grease unattended.

13 Do not use the grill unless it is *COMPLETELY* assembled and all parts are securely fastened and tightened.

14 Keep all combustible items and surfaces at least 12 inches (30 cm) away from the grill at all times. DO NOT use this gas grill or any gas product under any overhead or near any unprotected combustible constructions.

CAUTION

1. To prevent liquid propane from entering the regulator valve and causing a possible safety hazard, make sure that during installation and use, the propane cylinder is lower than the regulator valve / regulator.
2. Do not touch metal parts of grill until it has completely cooled (about 45 min.) to avoid burns, unless you are wearing protective gear (potholders, gloves, BBQ mittens, etc.).
3. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
4. Do not alter grill in any manner

CAUTION: Liquid propane (LP) gas is flammable and hazardous if handled improperly. Become aware of the characteristics before using any LP product.

- LP Characteristics: Flammable, explosive under pressure, heavier than air, and settles and pools in low areas.
- In its natural state propane has no odor. for your safety, an odorant is added that smells like rotten cabbage.
- Contact with LP can cause freeze burns to skin.
- This grill is shipped from the factory for LP gas use Only.
- Never use an LP cylinder with a damaged body.
- Dented or rusted LP cylinders may be hazardous and should be checked by your LP gas supplier

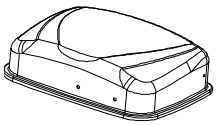
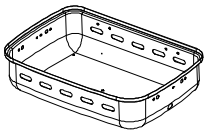
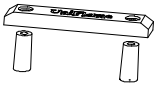
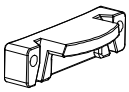
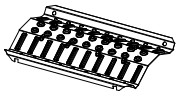
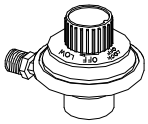
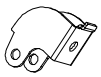
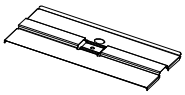
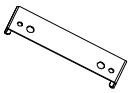
CAUTION: It is essential to keep the grill's valve compartment, burners, and circulating air passages clean. Inspect grill before each use.

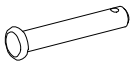
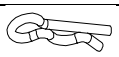
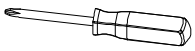
GENERAL INFORMATION:

1. PROPANE GAS CYLINDER NEEDED TO OPERATE:
2. This Gas Grill is NOT for commercial use!

Owner's Manual,
Model BC1712G Portable Gas Grill

Illustrated parts list

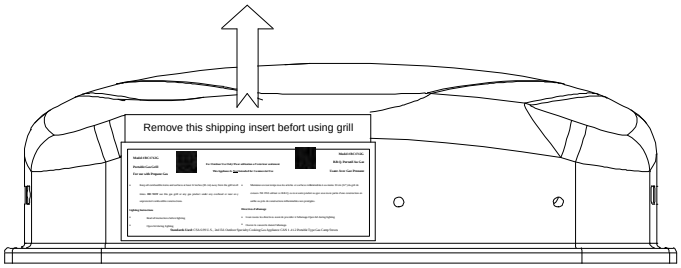
1: Lid ……..……. ….1 PC 55-12-588 	2: Grill Bottom. ……. 1 PC 55-12-589 	3: Wire Legs ……..… 2 PCS 55-12-590
4:Lid Handle…...……. 1 PC 55-12-591 	5: Cooking Grid …… 1 PC 55-12-592	6: Burner.…….....1 PC 55-12-593
7: Side Handles…….…. 2 PCS 55-12-594 	8: Heating Plate ……. 1 PC 55-12-595 	9: Gas Regulator Valve.…..…. 1 PC 55-12-596 
10:Hinges-A…….……..….2 PCS 55-12-597 	11: Hinges-B……...….2 PCS 55-12-598	12:Warming Rack……1 PC 55-12-599
13: Heat Shield ……..……1 PC 55-12-600 	14. Side handle support…….2 PC 55-12-601 	

A		Large Bolts 55-12-602	2pcs		I		Small Lock Washers 55-12-610	10pcs
B		Medium Bolts 55-12-603	4pcs		J		Large Washers 55-12-611	2pcs
C		Small Bolts 55-12-604	6pcs		K		Small Washers 55-12-612	10pcs
D		Bolt For Burner 55-12-605	1pc		L		Pins 55-12-613	2pcs
E		Large Wing Nuts 55-12-606	2pcs		M		Cotter Pins 55-12-614	2pcs
F		Small Wing Nuts 55-12-607	10pcs		N		Phillips Screwdriver 55-12-615	1pc
G		Round Heat Resistant Washers 55-12-608	8pcs					
H		Large Lock Washers 55-12-609	2pcs					

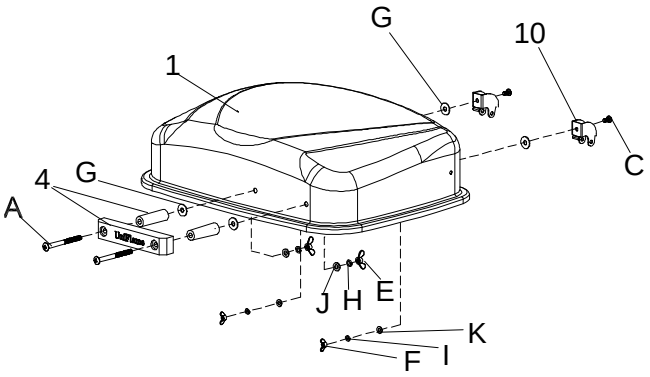
Assembly Instructions

For Best Results

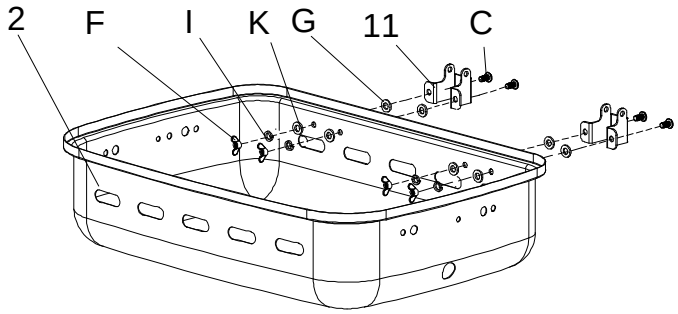
Remove all contents from packaging, and make sure all parts are present before attempting to assemble! Tighten all bolt connections by hand first, then when the grill is fully assembled, go back and tighten.



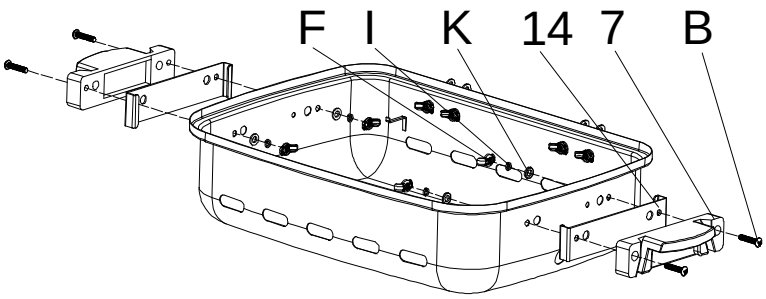
Step 1
Remove the packing cardboard from behind the rating plate.



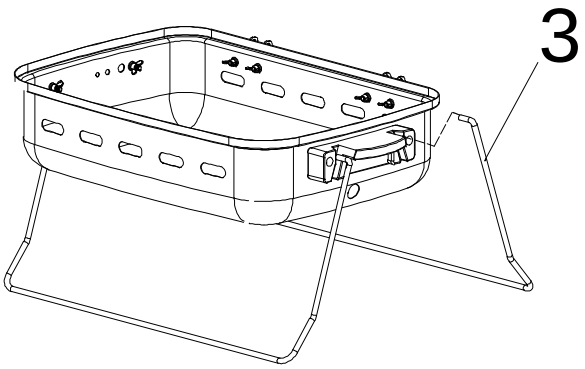
Step 2
Attach handle (4) to lid (1), as shown, using bolts (A), heat resistant washers (G), washers (J), lock washers (H), and wing nuts (E). Then attach the hinges-A (10) using heat resistant washers (G), small bolts (C), small washers (K), small lock washers (I) and small wing nuts (F).



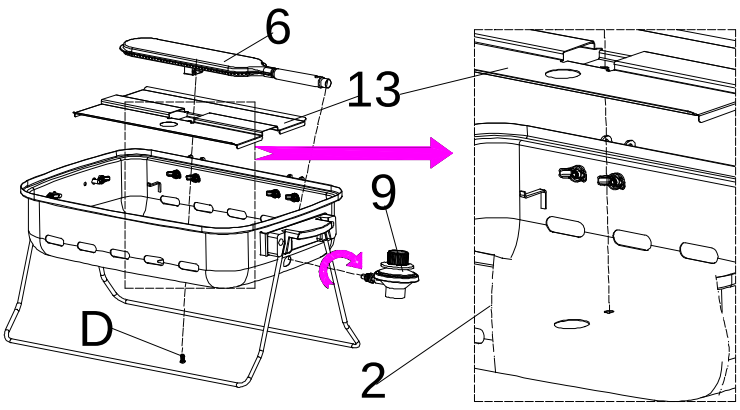
Step3
Attach hinges-B (11) to bottom bowl (2) as shown, using small bolts (C), heat resistant washers (G), small washers (K), small lock washers (I) and small wing nuts (F).



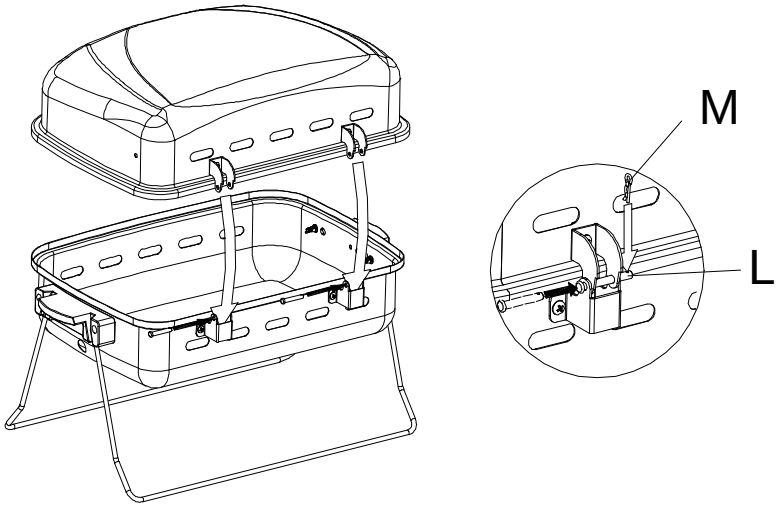
Step 4
Position handle support (14) between handle and grill, and attach side handles (7) to grill bottom (2) as shown, using medium bolts (B), small washers (K), small lock washers (I) and small wing nuts (F).



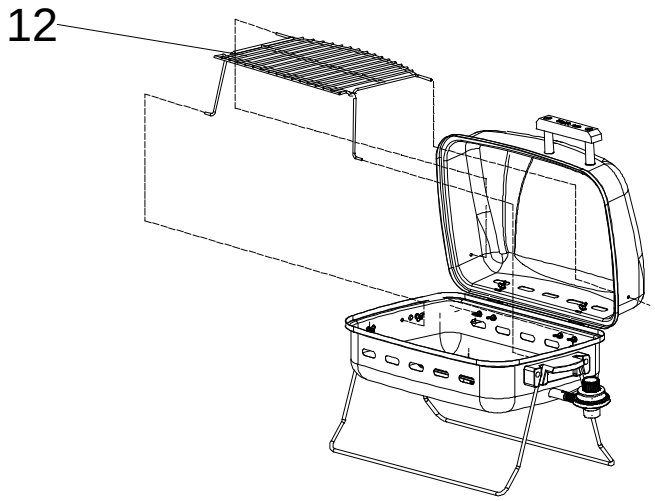
Step 5
Attach legs (3) to grill bottom as shown, by inserting into holes in side handles.



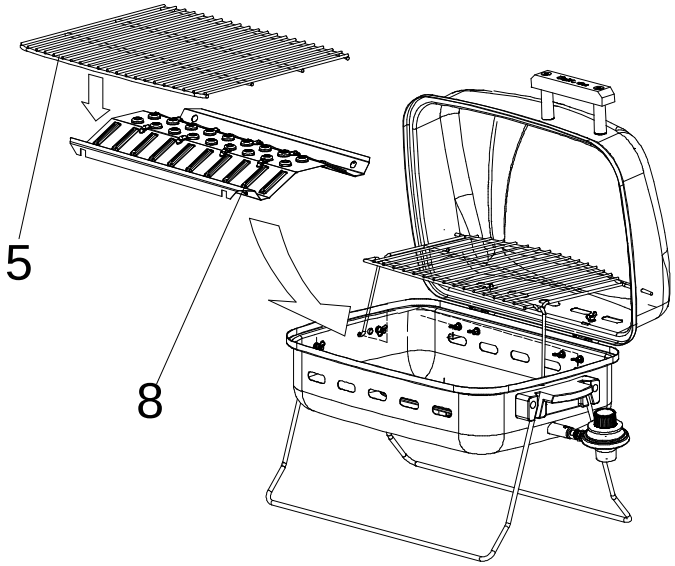
Step 6
Position heat shield (13) between burner and grill bottom, and secure burner (6), and heat shield (13) to grill bottom using burner bolt (D). Assure that the lighting hole in the heat shield lines up with the hole in the grill bottom. Finger tighten gas regulator valve (9) to threaded burner inlet, as shown.
IMPORTANT: The gas regulator valve is properly positioned when the hex portion of regulator valve is flat against burner inlet.
Note: when attached, the regulator valve will rotate.



Step 7
Attach lid (1) to grill bottom (2) at hinges (10, 11), using pins (L), and cotter pins (M) as shown.



Step 8
Attach warming rack (12) to grill by inserting into holes, as shown.



Step 9
Insert heating plate (8) and cooking grid (5) into assembled grill, as shown.
Note: When assembling the cooking grid (5), assure that the curved side faces the front of the grill.

OPERATING YOUR GRILL

USE ONLY THE REGULATOR PROVIDED!
If a replacement is necessary, please call our customer service center. The use of unauthorized parts can create an unsafe conditions and environment

Connecting gas cylinder:

This grill is designed to operate with a (DOT 39 Cylinder) one pound 7-3/8" High disposable / 16.4 oz. propane gas cylinder. DO NOT ATTEMPT TO REFILL ANY PROPANE GAS CYLINDERS! The LP-gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) CFR49 or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres, and Tubes for the Transportation of Dangerous Goods. Only cylinders marked "propane" may be used. The gas cylinder should not be dropped or handled roughly! If the appliance is not in use, the gas cylinder must be disconnected. Storage of an appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed area. Your cylinder must never be stored where temperatures can reach over 125°F! Before connection, be sure that there is no debris caught in the head of the gas cylinder, head of the regulator valve, or in the head of the burner and burner ports. Lubricate the threads of the regulator valve with petroleum jelly, insert the gas cylinder into the regulator valve and hand-tighten firmly. Disconnect the propane cylinder from the regulator valve when the grill is not in use. DO NOT obstruct the flow of combustion air and ventilation air to the grill.

Duration:

One pound (1 cylinder) of propane gas has slightly more than 21,000 BTU's of heat energy. Your gas grill burns gas at a rate of 10,000 BTU/hr. This gas grill will cook for approximately 2 hours with the regulator valve set on "high."

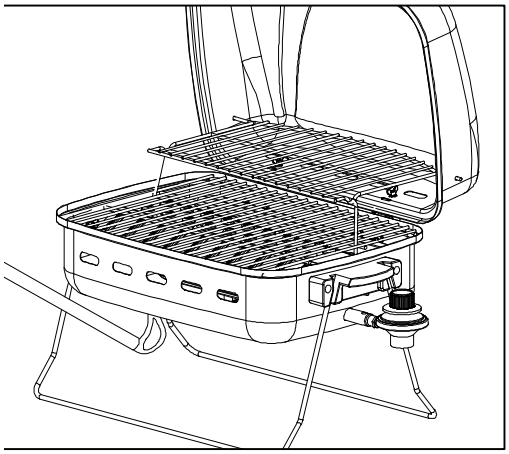
Check for leaks. Make sure the regulator valve is securely fastened to the burner and the cylinder.

TO CHECK FOR LEAKS:

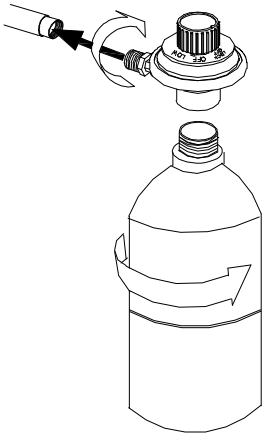
Make 2-3 oz. of leak solution by mixing one part liquid dishwashing soap with three parts water.

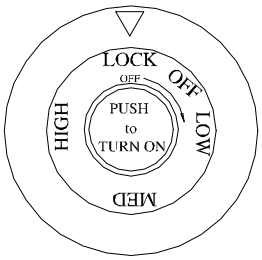
- -Make sure control knob is off.
- -Spoon several drops of solution at the cylinder to regulator valve connection.
- -Inspect the solution at the connection, looking for bubbles. If NO bubbles appear, the connection is secure. If bubbles appear, you have a leak and must retest in following steps.
- -Turn control knob to the Lock Off position.
- -Disconnect cylinder and reconnect, making sure the connection is secure.
- -Retest with solution. If you continue to see bubbles, replace the cylinder.

Lighting Your Grill



IMPORTANT: Unfold, lock and secure legs in place. Open lid prior to lighting grill. Attempting to light the burner with the lid closed may cause an explosion! Make sure there are no obstructions of airflow to the gas unit. Spiders and insects can nest within and clog the burner / venturi tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance. Clean burner holes with a heavy-duty pipe cleaner. Make sure control knob is in the "lock off" position. Place a lighted match up through the hole in the bottom of the unit. Turn the regulator valve to its "high" setting. After lighting, please observe the burner flame, make sure all burner ports are lighted - a blue / yellow flame of 1-2 inches from the burner rod should appear (refer to drawing). If burner does not light in 5 seconds, turn the gas regulator to its "off" position and wait 5 minutes for gas to clear before trying again. If burner flame goes out during operation, immediately turn the gas "off" and open lid to let the gas clear for about 5 minutes. Attempt to re-light. Before cooking on this grill for the first time, operate the grill for about 15 minutes with the lid closed and the gas turned on "high." This will "heat clean" the internal parts and dissipate odor from the painted finish. Clean your grill after each use, DO NOT use abrasive or flammable cleaners, as it will damage the parts of this product and may start a fire. Clean in warm soapy water.

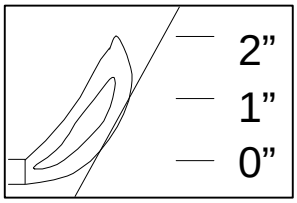




Assure that the regulator control knob is in the "lock off" position when attaching the propane cylinder to the regulator.

When lighting, turn control knob to the off position, and push in to turn on. Please refer to "lighting instructions," above.

When turning gas off, push the regulator control knob and turn to "OFF" position.



Observe Flame Height When lit: Flame should be a Blue / Yellow color Between1"– 2" High

Cleaning and Care

Caution: All cleaning and maintenance should be done when grill is cool and with the fuel supply turned off at the LP cylinder. DO NOT clean any grill part in a self-cleaning oven. The extreme heat will damage the finish.

Cleaning – Burning-off the grill after every use (approx. 15 minutes) will keep excessive food residue from building up.

RECOMMENDED CLEANING MATERIALS -

Mild dishwashing liquid detergent	Hot water
Nylon cleaning pad	Wire brush
Paper clip	Putty knife/scraper
Compressed air	

DO NOT use cleaners that contain acid, mineral spirits or xylene.

Outside surfaces - The porcelain finish of the grill lid has a glass-like composition that should be handled with care not to chip. Use mild dishwashing detergent or baking soda and hot water solution. Non abrasive scouring powder can be used on stubborn stains, then rinse with water.
If the inside surface of the grill lid has the appearance of peeling paint, baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly with strong solution of detergent and hot water. Rinse with water and allow to completely dry. NEVER USE OVEN CLEANER.

Interior of grill bottom – Remove residue using brush, scraper and/or cleaning pad, then wash with dishwashing detergent and hot water solution. Rinse with water and let thoroughly dry.

Plastic surfaces – Wash with a soft cloth and dishwashing detergent and hot water solution. Rinse with water. Do not use abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts.

Cooking Grid –Use mild dishwashing detergent and hot water solution. Non abrasive scouring powder can be used on stubborn stains, then rinse with water.

Heat Plate – Clean residue with wire brush and wash with soapy water, then rinse with water.

Cleaning the burner assembly -

1. Turn gas off at the control knob and disconnect cylinder.
2. Remove cooking grate and heat plate.
3. Remove burner by unscrewing the regulator valve from burner inlet and removing the fastener securing the burner to the grill bottom.
4. Lift burner up and away from gas valve area.
5. Clean inlet (venturi) of burner with small bottle brush or compressed air.
6. Remove all food residue and dirt on outside of burner surface.
7. Clean any clogged ports with heavy-duty pipe cleaner or a stiff wire (such as an opened paper clip)
8. Inspect burner for any damage (cracks or holes). If damage is found, replace with new burner. Reinstall burner; check to insure that gas valve orifices are correctly positioned and secured inside burner inlet (venturi).

Award-Winning Barbecue Recipes

Never-fail barbecue sauce

Ingredients:

¼ cup	Finely Chopped Onion
2 tablespoons	Butter Or Margarine
¼ cup	Brown Sugar, Firmly Packed
1 tablespoon	Worcestershire Sauce
¼ teaspoon	Hot Pepper Sauce
1	Clove Garlic, Finely Chopped
1 cup	Catsup
¼ cup	Lemon Juice
1 teaspoon	Prepared Mustard

Prepare:

Cook onion and garlic in margarine until tender. Add remaining ingredients and bring to a boil. Simmer uncovered 15 to 20 minutes. Refrigerate leftovers after using.

Mamma's Marinated Chicken

Ingredients:

¼ cup	Dijon mustard
2 tablespoons	fresh lemon juice
1 ½ teaspoons	Worcestershire sauce
½ teaspoon	dried tarragon
¼ teaspoon	freshly ground black pepper
4	boneless skinless chicken breast halves

Prepare:

Combine ingredients, mixing well. Marinade chicken for several hours. Grill uncovered, over medium heat, for 10 to 15 minutes or to taste.

Barbecued Honey Steak

Ingredients:

5 pounds	Beef sirloin steak
2 tablespoons	Red pepper -- crushed
1 teaspoon	Black pepper
2	Garlic cloves -- crushed
1 large	Onion
1 cup	Honey

Prepare:

Combine all ingredients and marinate steak for 7-8 hours. Remove meat from marinade and grill over very hi gh heat. Heat leftover marinade and pour over grilled steak to serve.

Hardcore Grilled Trout

Ingredients:

1/4 cup lemon or lime juice
2 tablespoons melted butter
2 tablespoons vegetable oil
2 tablespoons chopped parsley
1 tablespoon hot sauce
1/2 teaspoon ground ginger
1/2 teaspoon salt
4 brook trout -- about 1 pound each

Prepare:

Combine lemon juice, margarine, oil, parsley, sesame seeds, hot sauce, ginger and salt. Mix well. Pierce skin of fish in several places. Roll fish in juice mixture to coat inside and out. Cover. Refrigerate 30 minutes to 1 hour, turning occasionally. Remove fish from marinade. Place fish on grill; brush fish with marinade while grilling. Cook over high heat for 5 minutes. Turn; brush with marinade, cook 5 minutes longer. Fish is done when it flakes easily with fork – Cook to taste.

Grilled Veggies

Ingredients:

¾ cup Olive oil
¼ cup Red wine vinegar
1 teaspoon Fresh rosemary
1 teaspoon Fresh thyme leaves
1 teaspoon Fresh basil; chopped
1 teaspoon Fresh oregano; chopped
1 tablespoon minced garlic
½ teaspoon salt
½ teaspoon Ground black pepper
2 pounds assorted vegetables, chopped or whole, according to taste.

Prepare

Combine all ingredients in a small bowl. Marinade vegetables with sauce, and cover and refrigerate for 2 hrs. Grill vegetables over medium heat until tender, brushing them with marinade while they cook. Cooking times will vary according to the vegetables chosen.

Gas Grill Troubleshooting

Problem	Possible Cause	Prevention/Cure
Burner will not light with match.	No gas flow	Check if LP cylinder is empty
	Obstruction of gas flow.	Clear burner tube
	Spider webs or insect nest in venturi.	Clean venturi.
	Burner ports clogged or blocked.	Clean burner ports.
Irregular flame pattern, flame does not run the full length of burner.	Burner ports are clogged or blocked	Clean burner ports.
Flame is yellow or orange.	New burner may have residual Manufacturing oils.	Burn grill for 15 minutes with the lid closed.
	Spider webs or insect nest in venturi.	Clean venturi.
	Food residue, grease or seasoning Salt on burner.	Clean burner.
Flame blow out flame	High or gusting winds	Turn front of grill to face wind or increase height.
	Low on LP gas.	Replace LP cylinder.
Flare-up	Grease buildup.	Clean grill.
	Excessive fat in meat.	Trim fat from meat before grilling.
	Excessive cooking temperature.	Adjust (lower) temperature accordingly.
Persistent grease fire.	Grease trapped by food buildup around burner system.	Turn knobs to LOCK OFF position. Leave lid in closed position and let fire burn out. After grill cools, remove and clean all parts.
Flashback (fire in burner Tube)	Burner and /or burner tube is blocked.	Clean burner and/or burner tube.
Inside of lid is peeling – like paint peeling.	The lid is baked enamel	Baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly

1 YEAR LIMITED WARRANTY

UniFlame Corporation warrants to the original retail purchaser of this grill that if it is assembled and operated in accordance with the printed instructions accompanying it then for a period of one (l) year from the date of purchase. All parts shall be free from defects in material and workmanship. UniFlame may require reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice.

This Limited Warranty shall be limited to the repair or replacement of parts, which prove defective under normal use and service and which on examination, shall indicate, to UniFlame's satisfaction, they are defective. Before returning any parts, contact UniFlame's Customer Service Department. If UniFlame confirms the defect and approves the claim, Uniflame will elect to replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. UniFlame will return parts to the purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, as set out in this owners manual. There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some states do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

UniFlame is not liable for any special, indirect or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

UniFlame does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment, and no such representations are binding on UniFlame.

UniFlame Corporation
1817 N. Kenosha Road
Zion, Illinois 60099,USA
(800) 762-1142
24 Hour Fax: (847) 731-6032